

Jeroen Johannes Gerardus VAN SOEST et al.

Amend claim 6 as follows:

--6. (Amended) Method according to Claim 4, wherein step b) ii) comprises raising the temperature of the oil-in-water emulsion until inversion takes place.

Amend claim 7 as follows:

--7. (Amended) Method according to Claim 4, wherein step b) ii) comprises the addition of a second surfactant to the oil-in-water emulsion, such that inversion to a water-in-oil emulsion takes place.

Amend claim 8 as follows:

--8. (Amended) Method according to Claim 4, wherein step b) ii) comprises the addition of a hydrophobic liquid to the oil-in-water emulsion such that inversion to a water-in-oil emulsion takes place.

Amend claim 11 as follows:

--11. (Amended) Method according to Claim 9, wherein the starch is completely or partially gelatinised before, during or after step b) or c).

Amend claim 12 as follows:

--12. (Amended) Method according to claim 1, wherein the starch consists of partially modified starch.

Amend claim 13 as follows:

--13. (Amended) Method according to claim 1, wherein the starch content in the first phase is 1-50% (m/m), preferably 5 to 25% (m/m).

Jeroen Johannes Gerardus VAN SOEST et al.

Amend claim 14 as follows:

109865706-100101
24
--14. (Amended) Method according to claim 1,
wherein cross-linking is carried out with the aid of a
cross-linking agent, which is preferably trisodium
trimetaphosphate or epichlorohydrin.--

Add the following new claim:

--15. (new) Method according to Claim 1, wherein
in step b) i) the hydrophobic phase: water ratio is 60:40
to 40:60.--